Madison Food Park, LLC
Cascade County Special Use Permit Application
Operational Statement Checklist
August 2017

Applicant Responses to County Operational Statement Checklist:

Q1. *Nature of the operation - what do you propose to do? Describe in detail on separate sheet of paper.*

R1. Friesen Foods, LLC has acquired an expansive piece of undeveloped real estate, formerly farm land, (3018 acres) which lies approximately 8.3 miles south-east of the city of Great Falls, Montana with the intention of undertaking the development of an expansive value added agri-business commercial food park. The scope and scale of the proposed Madison Food Park (MFP) property and project will include, when complete, a state-of-the art, robotically controlled, environmentally friendly, multi-species food processing plant for cattle, pigs and chickens and the related further processing facilities for beef, pork, and poultry. In addition to the meat packing elements, the project will also incorporate facilities for the processing of both fresh milk supplied by local and regional dairy producers into a variety cheese products, as well as a distillery which will source the grain necessary for the production of Montana branded spirits from cereal crops grown by area farmers within the Golden Triangle. In addition to food processing, the facility will also include a large scale packaging, transportation and distribution network located onsite to insure quality control, bio-security, and management of the product supply chain from farm input to the consumer's table.

Q2. *Operational time limits:*
Months (if seasonal): ___ Days per week: ___ Hours (from ___ to ____) Total hours per day: ___
Special activities: Frequency: Hours: Are these indoors or outdoors?

R2. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions:

All business enterprises will incorporate an annual operating schedule (12 months) including a 260 day market livestock food processing program. Plant operations during the typical processing day (24hrs.) will be divided into three (3) eight (8) hour shifts during which a sequence of processing and facility cleaning, disinfecting, and staging, maintenance and repairs will be implemented. In addition to the anticipated activities within the primary processing buildings (beef, pork, poultry, cheese), related on-site MFP campus activities will include alignment of shift workers serving in the related support positions of transport, rendering, loading, distribution, security, maintenance, waste water management, refrigeration, etc.

Q3. *Number of customers or visitors:*
Average # per day: Maximum # per day: Hours (when they will be there):

R3. Although the MFP campus may at some time in the future host visitors for specific purposes (educational or promotional), within specific non bio-secure public areas of the facilities, example - Distillery, Cheese Processing Plant and related processing facilities located within the MFP Development, the principals have adopted a comprehensive bio-security program for the entire site and have no intention at this time of offering any tours or related public viewing events.

Q4. *Number of employees:*
Current: Future: Hours they work: Do any live on-site as a caretaker?

R4. The principals of the Madison Food Park anticipate that when development is complete and the facilities are operating at peak capacity, the Agri-business venture will directly create employment opportunities and positions for laborers, semi-skilled, skilled and management level jobs in the following areas:

Operation Startup Phase 1 Slaughter & Processing (Beef, Pork, Poultry): One Shift
Operation Startup Phase 2 / Slaughter & Processing (Beef, Pork, Poultry): Two Shifts
Operations – Continuous (Beef, Pork, and Poultry): Cleaning Shift
Rendering Facility (Beef, Pork, and Poultry):
Waste Water Treatment/Filtration/Distribution:
Refrigeration (Beef, Pork, Poultry, Cheese):
Utility(s):
Cheese Processing Facility
Distillery:
TOTAL NUMBER OF PROJECTED FULL TIME EMPLOYMENT (FTE) POSITIONS:

3,075 FTE (estimated)

Q5. *Service and delivery vehicles:*
Number: Type: Frequency:

R5. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to transport and delivery:

Extensive daily-weekly transport and delivery services and schedules will be coordinated through an on-site logistics management team. Initial estimates of the anticipated volume (number & frequency) of both incoming (market livestock & dairy) and out-bound (processed value-added protein & cheese) truck traffic have been benchmarked against industry standards. Typical loaded weight limits per truck-trailer transport are anticipated to include the following service & delivery schedule:

Monday – Friday (Incoming)

Market Animal – Hogs	60 Transport Trucks
Market Animal – Beef	50 Transport Trucks
Market Animal – Poultry	40 Transport Trucks
Dairy – Bulk Milk	15 Transport Trucks

Monday – Friday (Out-Bound)

Processed Protein – Hogs	15 Transport Trucks
Processed Protein – Beef	5 Transport Trucks
Processed Protein – Poultry	10 Transport Trucks
Processed Diary – Cheese	2 Transport trucks

Q6. *Access to the site:*
Public Road: Private Road: Surface: Unpaved (dirt/gravel)/ Paved

R6. Direct access to the MFP campus site is anticipated to include the development of both ingress and egress roadways leading into the site from US Hwy 89. Final placement and design of the aforementioned roadways will not proceed until a comprehensive traffic impact study has been completed.

Q7. *Number of parking spaces for employees, customers, and service/delivery vehicles:*

R7. Although the preliminary designs include initial calculations, placement and possible orientation of the identified parking areas in relation to the MFP facilities, at this time the development team is prepared to only provide projections of potential total number of parking spaces with the understanding that these are only estimates, and subject to possible change. Parking spaces for employees, customers and service delivery vehicles – 1,900.

Q8. *Are any goods to be sold on-site? If so, are these goods grown or produced on-site or at some location? Explain.*

R8. Although future development of related wholesale/retail enterprises on-site within the MFP campus have been discussed in the context of the Master Planning process, at this time the principals of the MFP development project have no intention of conducting the sale of any of the products produced on-site.

Q9. *What equipment is used? If appropriate, provide pictures or brochure.*

R9. Final selection of the equipment, fixtures and furnishing to be used within the MFP processing facilities is currently under review by the facility design team. In general, each of the market animal processing plants will utilize state-of-the-art, robotically controlled or computer assisted euthanizing, sorting, processing and packaging equipment. At this time, the development and design team anticipates sourcing an assortment of equipment from or through a variety of manufacturers and wholesalers, including the following - **Frontmatec** (formerly SFK LeBlanc) – Pork and Beef Equipment; **Epstein** – Building & Equipment- Architecture, Engineering and Construction Company; **Meyn America** – Poultry Equipment Supplier and Installation.

Q10. *What supplies or materials are used and how are they stored?*

R10. The MFP design and development team anticipate the drafting and adoption of a comprehensive Facility Materials & Supply Storage Plan that will detail the type, source, scale, location, conditions, and special handling instructions for each category and item inventoried on-site which will be used in processing, custodial, disinfecting, sanitation, filtration, treatment, rendering, preservation, etc.

Q11. *Does the use cause an unsightly appearance?*
Noise? Glare? Dust? Odor? If so, explain how this will be reduced or eliminated?

R11. The final Facility Materials & Supply Storage Plan drafted and adopted by the MFP design and development team will identify any and all storage and use conditions associated with materials and supplies to be inventoried on-site to insure that the location of all bulk materials is placed within a covered structure so as to eliminate the potential of creating an unsightly appearance. Included in that plan will be provisions which expressly address noise(s), glare, and dust and or odor(s) which may be associated with the storage or use of materials or supplies.

Q12. *List any solid or liquid wastes to be produced (other than septic system waste):*
Estimated volume of wastes: How and where is it stored? How is it hauled and where is it disposed of? How often?

R12. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the recycling, repurposing, rendering, storage, transport, treatment and or disposal of both solid and liquid waste streams produced as either a by-product of the environmentally friendly, multi-species food processing plant for cattle, pigs,

and chickens and the related further processing facilities for beef, pork, and poultry, or as a result of rendering, cheese production, waste water, refrigeration or utilities. In addition, estimates have been provided for solid and liquid waste stream volumes identified as typical, related plant operations attributable to employees.

Specifically, initial estimates for the volume of both solid and liquid waste generated directly from the processing of commercial market livestock and related commodities are as follows:

Solid Waste Estimate (Pork) lbs/day	25,400
Solid Waste Estimate (Beef) lbs/day	14,500
Solid Waste Estimate (Poultry) lbs/day	28,250
Solid Waste Estimate (Distillery) lbs/day	12,150
Solid Waste Estimate (Cheese) lbs/day	22,300
Solid Waste Estimate (Rendering) lbs/day	100
Solid Waste Estimate (Waste Water) lbs/day	75
Solid Waste Estimate (Refrigeration) lbs/day	100
Solid Waste Estimate (Utilities) lbs/day	120
Total Solid Waste Estimate lbs/Day	102,995

Note: The MFP project development team anticipates that 99.6% of the solid and liquid waste produced as a direct by-product of livestock processing will be either recycled by means of anaerobic digestion technology incorporated into the energy generation equipment design of the facilities which will convert the waste stream into usable energy (methane gas) to power electric turbines; repurposed as a result of transforming a variety of animal by-products including, but not limited to, plasma, cartilage, bone, hide, horns, and hoofs into an assortment of agricultural commodities; rendered into a final form which can be reduced further, transported, frozen and stored temporarily onsite for sale and delivery to industry partners specializing in the conversion of rendered animal waste into fertilizer, pet food, lard, tallow, and protein meal.

Furthermore, estimates (volume = pounds, tons, yards) with respect to solid and liquid waste stream quantities identified as typical, related plant operations attributable to employees include the following:

100% of all paper based, glass, and plastic products used in the operation of the MFP facilities will be recycled onsite and transported off-site for further value-added processing by strategic project partners. The remaining solid waste generated from processing plant activities which is not recycled, repurposed or rendered on-site, will be placed in a County-approved waste disposal carrier. The estimated remaining solid waste that will be transported off-site to the local landfill will be between 20-30 yards per week.

Q13. *Estimated volume of water to be used (gallons per day): Source of water:*

R13. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the development of and access to a source of water on-site. The development plan for accessing the source of the water required for utilization at the MFP campus includes the drilling and development of 3-4 vertical deep water wells which penetrate the Madison Formation which is located below the current site. The development team has retained the professional services of Dave Baldwin, Senior Hydrogeologist/Senior Water Rights Specialist at Hydrosolutions, a local consulting firm.

Projected MFP Facility Building Water Usage projections (gal/day)

Pork Processing	1,196,000 g/pd
Beef	495,000 gpd
Poultry	945,000 gpd
Distillery	13,209 gpd
Cheese	60,000 gpd
Rendering	440,000 gpd
Waste Water	5,000 gpd
Refrigeration	100,000 gpd
Utility	300,000 gpd
Grand Total:	3,554,209 gpd

***Q14**. Describe any proposed advertising including size, appearance, and placement.*

R14. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the design and placement of on-site signage. Code compliant on-site signage (informational and directional) for the MFP campus will be placed in a manner so as to minimize the aesthetic impact on the local landscape. Size, shape, color, etc. will be reviewed so as to insure that where and when possible, the on-site signage compliments the natural features of the site.

***Q15**. Will existing buildings be used or will new buildings be constructed?*
Describe type of construction materials, height, color, etc. Provide site plan showing locations of existing and proposed construction.

R15. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the design, materials and new construction of the facilities to be located on the MFP site.
Building construction will include incorporation of steel framework, pre-cast concrete elements and energy efficient insulated panels.

***Q16.** Explain which buildings or what portion of buildings will be used in the operation.*

R16. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the utilization of facilities, buildings and related structures in support of the general operations of the commercial food park.

The Multi-species food processing plants, will include dedicated structures for the conversion of market livestock into processed protein, including separate facilities for beef processing, hog processing, poultry processing, and cheese processing and distilling. In addition, a variety of ancillary structures will be constructed in support of utility use, water needs, waste-water treatment, rendering, transportation, refrigeration, cold storage, security-inspection, logistics-transport, sanitation-bio-security, etc.

***Q17**. Will any outdoor lighting or an outdoor sound amplification system be used?*
Describe and indicate when used.

R17. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the design, construction and placement of outdoor lighting and sound amplification systems in support of the general operations of the commercial food park.

Placement of all exterior, outdoor lighting and sound amplification systems on the MFP campus will be life safety code compliant, and will be a reflection of any and all federal, state or county ordinances guiding and governing the design and placement of any and all such lighting fixtures.

***Q18**. Landscaping or fencing proposed? Describe type and location.*

R18. The Proposed Plan of Operations adopted for the Madison Food Park (MFP) campus, as drafted by the project development team, includes the following assumptions related to the design, construction and placement of area landscaping and or fencing constructed in support of the general operations of the commercial food park.

Placement of all exterior perimeter fencing and related site landscaping on the MFP campus will be designed and constructed in a manner so as to minimize the aesthetic impact on the local landscape. Size, shape, color, etc. of the fencing materials and landscaping designs will be reviewed so as to insure that where and when possible, the placement of all fences and landscaping materials compliments the natural features of the site.

***Q19**. Will one acre or more of soil be disturbed? If so, plans to mitigate thru DEQ construction permit.*

R19. The proposed construction will disturb more than 1 acre and will required a DEQ construction storm water permit. The permit will be obtained before any earthwork activities commence at the site.

***Q20**. Any other information that will provide a clear understanding of the project or operation.*

R20. Please refer to the responses included within the SUP application.